

Chicken Biryani Rice





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Serves: 10



Prep & Cook Time: 50 minutes

Ingredients

1/4 cup (60 mL) olive oil

2 onions, chopped

2 cloves garlic, minced

2 tbsp (30 mL) minced fresh gingerroot

2 tsp (10 mL) ground cumin

2 tsp (10 mL) garam masala

1 tsp (5 mL) ground turmeric

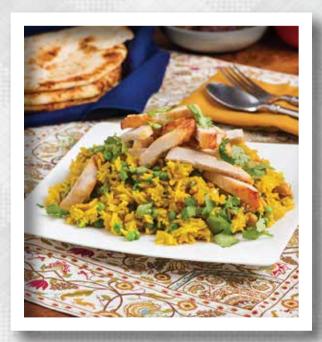
2 cups (500 mL) Basmati rice

4 cups (1 L) sodium-reduced chicken stock

2 cups (500 mL) frozen peas, thawed

Assembly:

30 oz (900 g) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102) 2/3 cup (150 mL) chopped toasted cashews 2/3 cup (150 mL) chopped fresh cilantro



Preparation Instructions

Heat oil in large saucepan or rondeau set over medium heat; cook onions, garlic, ginger, cumin, garam masala and turmeric for 5 to 8 minutes or until onions are softened and spices are fragrant. Add rice and stir to coat grains. Stir in chicken stock; bring to boil. Reduce heat to low; cover and cook for 15 minutes or until rice is tender and liquid is absorbed. Stir in peas; cover and cook for 1 minute. Fluff with fork.

Assembly: Prepare Oven Roasted Chicken Breast Strips according to package directions. For each serving, portion 1 1/2 cups (375 mL) rice mixture onto plate. Top with 2.4 oz (67 g) cooked chicken strips, 1 1/2 tbsp (22 mL) chopped cashews and 1 tbsp (15 mL) chopped cilantro.